

TARALLUCCI E VINO EVENTS

COCKTAIL STYLE MENU

GREENMARKET-INSPIRED | HOUSE-MADE PASTRIES | HAND-ROLLED PASTA | UNIQUE WINE SELECTIONS



HORS D'OEUVRES

PASSED OR STATIONARY

HOT

ARANCINI (CHOOSE ONE OPTION)

WILD MUSHROOMS
FONTINA AND PARMIGIANO
SPECK AND PECORINO

POLENTA

CRISPY POLENTA, SUN-DRIED AND CHERRY TOMATOES

PIZZETTE

MOZZARELLA, SAN MARZANO TOMATOES, BASIL

FUNGHI RIPIENI

STUFFED PORTOBELLO MUSHROOM, ZUCCHINE, PARSLEY

GAMBERI

SHRIMP, ARUGULA, SALMONICILIO

POLIPO

OCTOPUS, CELERY, POTATO, CAPERS

CAPELANTE

SCALLOP, SPECK,
RED PEPPER AND SUN-DRIED TOMATO PUREE

"MAIALINO IN COPERTA"

ITALIAN SAUSAGE WRAPPED IN HOMEMADE PUFF PASTRY,
WHOLE GRAIN MUSTARD

POLPETTINE

MINI VEAL & BEEF MEATBALLS, SAN MARZANO TOMATOES,
PARMIGIANO, FOCACCIA

POLPETTINE VEGANE (VEGAN)

BLACK BEANS, TOFU, MUSHROOMS

Selection of 5

1 hour - \$30pp
2 hours - \$40pp

Selection of 7

1 hour - \$34pp
2 hours - \$47pp

Trio of Mini Desserts

1 hour - \$18pp



COLD

CROSTINI (CHOOSE ONE OPTION)

HEIFLOOM TOMATOES, BASIL, TUSCAN OLIVE OIL
BLACK TRUFFLE FRESH RICOTTA
MIXED WILD MUSHROOMS, GOAT CHEESE
ARTICHOKE HEARTS, RICOTTA SALATA
SMOKED SALMON, YOGURT, LEMON, DILL, RED ONION,
CAPERS
PROSCIUTTO, PARMIGIANO, TOMATOES

SPIEDINI DI SALUMI E FORMAGGI (CHOOSE ONE OPTION)

ITALIAN GOAT CHEESE, PEPPERED PROSCIUTTO,
KALAMATA OLIVES
PEPPERED VENETO CHEESE, NORTHERN STYLE SALAMI,
GRAPES

CACIO E PEPE BIGNÈ

CACIO E PEPE FILLED CREAM PUFF, PECORINO CHEESE,
BLACK PEPPER

CAPRESE

MOZZARELLA, TOMATOES, BASIL, ACETO BALSAMICO

BARBABIETOLA

BEETS, GOAT CHEESE MOUSSE, BALSAMICO

BRESAOLA ROLLATINI

CURED BEEF, RICOTTA, RUCOLA

TONNO

TUNA TARTARE

SALMONE

SALMON TARTARE



BRUSCHETTA

(CHOOSE FOUR)

1 HOUR - \$20pp | \$10 PER ADD. HOUR

POMODORO

HEIRLOOM TOMATOES, BASIL, TUSCAN OLIVE OIL

RICOTTA

BLACK TRUFFLE FRESH RICOTTA

FUNGI

WILD MUSHROOM, SHAVED PARMIGIANO

ZUCCHINE

ZUCCHINE, RICOTTA SALATA

PECORINO

PECORINO CREMA, CALABRIAN CHILI

SALMONE

SMOKED SALMON, YOGURT, LEMON, CAPERS, RED ONION

PROSCIUTTO

PROSCIUTTO, MOZZARELLA, TOMATOES

FORMAGGI E SALUMI

1 HOUR - \$25pp | \$12 PER ADD. HOUR(S)

OUR SIGNATURE ASSORTMENT OF IMPORTED ARTISANAL ITALIAN CHEESE AND MEAT

STATIONARY

PASTA

1 HOUR - \$28pp | \$15 PER ADD. HOUR

(CHOOSE TWO)

GLUTEN FREE AND VEGAN OPTIONS AVAILABLE

STROZZAPRETI AL POMODORO

SAN MARZANO TOMATOES, GARLIC, BASIL, OLIVE OIL

ORECCHIETTE AL PESTO

BASIL PESTO, PINE NUTS, PARMIGIANO

RIGATONI

SLOW COOKED SHORT RIB RAGÙ

CACIO E PEPE

STROZZAPRETI, PECORINO ROMANO, BLACK PEPPERCORN

STROZZAPRETI CON FUNGI

SAUTÉED MIXED MUSHROOMS, BLACK GARLIC, PARMIGIANO

ARROSTI

1 HOUR - \$28pp | \$20 PER ADD. HOUR

(CHOOSE TWO)

EGGPLANT PARMIGIANA

EGGPLANT, TOMATOES, BREADCRUMBS

SALMONE

ROASTED SALMON, LEMON VINAIGRETTE

POLLO

ROASTED CHICKEN, HERB JUZ

MILANESE

BREADED CHICKEN BREAST, ARUGULA, SHAVED FENNEL, LEMON

BRANZINO (+\$7PP)

MEDITERRANEAN SEA BASS, SALSA VERDE

TAGLIATA (+\$20PP)

NEW YORK STRIP STEAK, BABY ARUGULA, PARMIGIANO, CHERRY TOMATOES, PINE NUT VINAIGRETTE

CRUDI

(CHOOSE THREE)

1 HOUR - \$42pp | \$21 PER ADD. HOUR

OSTRICA

OYSTERS, LEMON, MIGNONETTE

SHRIMP COCKTAIL

SHRIMP, COCKTAIL SAUCE, LEMON

TARTARE DI TONNO

TUNA TARTAR

TARTARE DI SALMONE

SALMON TARTARE

WE ALSO HAVE THREE PACCHETTI FOR YOUR CHOICE!

ARGENTO

1 HOUR - \$45pp

2 HOURS - \$65pp

PASSED HORS D'OEUVRES (FIVE)

FORMAGGI E SALUMI OR BRUSCHETTA (FOUR)

ORO

1 HOUR - \$85pp

2 HOURS - \$100pp

PASSED HORS D'OEUVRES (FIVE)

FORMAGGI E SALUMI OR BRUSCHETTA (FOUR)

PASTA AND ARROSTI (ONE OF EACH)

PLATINO

1 HOUR - \$135pp

2 HOURS - \$155pp

PASSED HORS D'OEUVRES (FIVE)

FORMAGGI E SALUMI

BRUSCHETTA (FOUR)

CRUDI (TWO)

PASTA AND ARROSTI (ONE OF EACH)

MINI DESSERTS (THREE)



MINI DESSERTS

BIGNÈ

CHOCOLATE GLAZED CREAM PUFFS,
CHANTILLY CREAM

TIRAMISÙ

LADYFINGERS, ITALIAN COFFEE,
MASCARPONE CREAM, RUM

VANILLA PANNA COTTA

SEASONAL FRUIT (GF)

CROSTATA AL LIMONE

LEMON CUSTARD, ITALIAN MERINGUE

CANNOLI ABRUZZESI

NUTELLA, MASCARPONE CREAM, CACAO
NIBS

CIOCCOLATO BIANCO

CHOCOLATE SHELL WITH WHITE
CHOCOLATE GANACHE AND RASPBERRY

BERRY SALAD

BLUEBERRY, RASPBERRY, BLACKBERRY, MINT
(GF)

FLOURLESS CHOCOLATE CUPCAKE

WHIPPED CREAM ICING (GF)

BEVERAGES

OUR VERSATILE WINE LIST FEATURES GEMS FROM FAMILY-RUN
AND BIDDYNAMIC WINERIES IN ITALY.

ALL BEVERAGE PACKAGES INCLUDE:

SOFT DRINKS: COCA COLA, DIET COKE, SPRITE,
TONIC, CLUB SODA, GINGER ALE
SAN PELLEGRINO: SPARKLING, ARANCIATA,
LIMONATA, CHINOTTO
REGULAR & DECAF DRIP COFFEE BY LAVAZZA
ASSORTED TEAS BY SERINDIFITEA

ARGENTO WINE & BEER \$52PP UP TO 3 HOURS

SOAVE, I CASALI, ABRUZZO
MONTEPULCIANO D'ABRUZZO, I CASALI, ABRUZZO
PROSECCO, LE MANZANE, VENETO
PERONI, PALE ALE, ROMA

ORO OPEN BAR \$65PP UP TO 3 HOURS

SOAVE, I CASALI, ABRUZZO
MONTEPULCIANO D'ABRUZZO, I CASALI, ABRUZZO
PROSECCO, LE MANZANE, VENETO
PERONI, PALE ALE, ROMA

LUKSUSOWA VODKA	WILD TURKEY RYE
BEEFEATER GIN	APEROL
ESPOLON TEQUILA	CAMPARI
BACARDI SUPERIOR	CINZANO SWEET
JAMESON WHISKEY	VERMOUTH
WILD TURKEY BOURBON	CINZANO DRY VERMOUTH

PLATINO OPEN BAR \$78PP UP TO 3 HOURS

SOAVE, I CASALI, ABRUZZO
MONTEPULCIANO D'ABRUZZO, I CASALI, ABRUZZO
PROSECCO, LE MANZANE, VENETO
PERONI, PALE ALE, ROMA

KETEL ONE VODKA	CINZANO SWEET
TITO'S VODKA	VERMOUTH
TANQUERAY GIN	CINZANO DRY
BOMBAY SAPPHIRE GIN	VERMOUTH
CASAMIGOS BLANCO	COINTREAU
CASAMIGOS RESPOSADO	COURVOISIER VS
JAMESON IRISH WHISKEY	LUXARDO AMARETTO
BULLEIT BOURBON & RYE	GRAND MARNIER
JW BLACK SCOTCH	LUXARDO LIMONCELLO
APEROL	RAMAZZOTTI SAMBUCA
CAMPARI	MONTENEGRO AMARO

~ our wine list & liquor selection changes based on availability ~



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